



# Recipe Winners at the Dec. 2017 Casual Coffee



## Sweet Category

### Brown Butter Pumpkin Layer Cake ~ Linda Fulbruge

#### Purée

2 tsp. vegetable oil

1 medium-large Sugar Pie pumpkin, cut in half from stem to bottom and seeded.

OR: You can substitute canned pumpkin puree for homemade

Preheat oven to 350. Brush oil on 9x13 pan. Put pumpkin halves in the pan, cut sides down, and bake on center rack in oven until tender when pierced with a fork, about 45 minutes. Let cool. Peel the pumpkin and purée the flesh in a food processor until smooth. You'll need 1-1/2 cups for the cake.

#### Cake

¾ cup unsalted butter plus more for the pans

2 cups unbleached all-purpose flour, more for the pans

1 ½ tsp. baking soda

1 ½ tsp. cinnamon

1 tsp. ginger

¾ tsp. salt

¼ tsp. cloves

1 ½ cups sugar

2/3 cup firmly packed light brown sugar

1/3 cup buttermilk

Preheat oven to 350. Butter and flour 2 9" round cake pans with removable bottoms, or butter 2 regular pans, line bottoms with parchment, butter and flour. Melt the butter in a 1- qt. saucepan over medium heat. Cook, swirling the pan occasionally until the butter turns a nutty golden-brown, about 4 minutes. Pour into a small bowl and let stand until cool but not set, about 15 minutes.

In a medium bowl, whisk the flour, baking soda, cinnamon, ginger, salt and cloves. In a large bowl, whisk 1½ cups of the pumpkin purée with the sugar, brown sugar, eggs and buttermilk until very well blended. With a rubber spatula, stir in the flour mixture until just combined. Gently whisk in the brown butter until completely incorporated. Divide the batter evenly between the prepared pans.

Bake the cakes until a test inserted in the center comes out clean, about 28 minutes (Linda needed up to 10 minutes more). Turn the cakes out onto racks, remove the pan bottoms or parchment, and cool completely.

#### Topping

1 ½ Tbs. unsalted butter

2/3 cup pecans

½ cup unsalted, raw, hulled pepitas

2 Tbs. firmly packed light brown sugar

¼ tsp. salt

Melt the butter in a heavy 12' nonstick skillet over medium heat. Add the pecans and pepitas and cook until the pecans brown slightly and the pepitas begin to pop, about 2 minutes. Sprinkle in the brown sugar and salt and stir until the sugar melts and the nuts are glazed, about 2 minutes. Stir in the ginger. Remove from the heat and let the mixture cook in the skillet. **NOTE: See next page for Frosting and Cake Assembly.**

## **Brown Butter Pumpkin Layer Cake by Linda Fulbruge, continued**

### **Frosting – Linda doubles the amount of frosting**

½ cup unsalted butter

8 oz. cream cheese, at room temperature

¼ cup firmly packed light brown sugar

1¼ cups confectioners' sugar

Melt the butter in a 1-quart saucepan over medium heat. Cook, swirling the pan occasionally until the butter turns a nutty golden-brown, about 4 minutes. Pour into a small bowl and let stand until the solids settle at the bottom of the bowl, about 5 minutes. Carefully transfer the bowl to the freezer and chill until just firm, about 18 minutes. Using a spoon, carefully scrape the butter from bowl, leaving the browned solids at the bottom; discard the solids. (Linda recommends keeping the solids). Using an electric mixer, beat the butter, cream cheese, and brown sugar on medium-high speed until light in color and the brown sugar has dissolved, 2 minutes. Gradually beat in the confectioners' sugar and continue beating until fluffy, 1 to 2 minutes.

### **Assemble the Cake**

Put one cake layer on a cake plate. Spread ½ cup of the frosting on the layer. Sprinkle ½ cup of the nut mixture over the frosting and top with the second layer. Frost the top and sides of the cake with the remaining frosting. Arrange the remaining topping in a ring 1½ inches in from the edge of the cake and serve.

## **Non-Sweet Category**

### **German Meat Balls ~ Pam Edwards**

3 lbs. ground beef

3 eggs

1 cup bread crumbs

1 envelope of onion soup mix

Mix and make small balls. Place them in a 9 x 13 pan.

### **Sauce**

12 oz. chili sauce

½ cup water

1 cup brown sugar

1 can of sauerkraut, well drained

1 can of whole cranberry sauce.

Mix and pour over the meat balls. Bake at 350 for 2 hours.